

Dr Dimitra Capone (Associate Judge)



Dr Dimitra Capone is an ARC Research Associate with The University of Adelaide's ARC Training Centre for Innovative Wine Production.

She has more than 24 years of experience in the area of aroma and flavour chemistry and has co-authored on more than 60 peer reviewed publications as well as numerous technical articles and book chapters. Dimitra has extensive experience in both targeted and untargeted methods for the analysis of many classes of volatile compounds and their precursors in grape and wine samples. These methods are used routinely for research and encompass groups of compounds arising from grapes, fermentation and ageing. These range from monoterpenoids including 1,8-cineole, norisoprenoids, ethyl esters, lactones, and oxidised compounds, to taints such as chloroanisoles and chlorophenols. Dimitra's research has also involved some of the most analytically-challenging compounds, such as potent thiols associated with 'citrus', 'grapefruit', 'smoke' and 'roasted coffee' aromas in certain wine styles. She has also been involved in the identification of compounds that were responsible for characteristic aroma attributes including 'plastic-like' taints from various sources, and compounds important to 'green' aroma in red wine. Continuing with her passion for wine chemistry, Dimitra is currently investigating drivers of the distinctive flavours in Coonawarra Cabernet Sauvignon.